



MIXING CULTURE WITH CUISINE

Easter Brunch 2020

Sunday, April 12th ~ 10:30am-2:30pm

Salads

Organic Garden Greens with House dressings
German Style Red Potato Salad
Spinach Salad with Assorted Berries, Dried Cranberries and Raspberry Dressing
Sliced Roma Tomato with Feta Salad
Rustic Mango & Papaya Slaw
Greek Salad with Kalamata Olives, Feta Cheese Oregano Dressing
Pineapple & Orange Salad with Strawberry & Kiwi in an Orange Curry Dressing
Mediterranean Pasta salad with Baby Shrimp

Chilled Seafood, Cured Meats & Vegetables

West Coast Fish Display with Smoked Salmon, Salmon Gravlax, Smoked Trout, Peppered Mackerel & Candied Salmon Nuggets
Dungeness crab Legs with Lemon Wedges
Chilled West Coast Mussels with Mignonette Sauce
Poached Prawns with Housemade Cocktail & Marie Rose Sauce
Display of Fine European Meats including Calabrese Salami, Black Forest Ham, Maple Ham, Prosciutto, Roast Beef, Roast Turkey, Capocollo, Pastrami & Landjaeger
Assorted Pickled Vegetables & Olives
Grilled Italian Vegetable Platter served with Roasted Garlic, Basil, Oregano, Kalamata Olives, Grape Tomatoes & Focaccia Points & Balsamic Glaze
Seasonal Vegetable Crudit  with Ranch Dipping Sauce
House Made Devilled Eggs

Omelette Station

Create Your Own Omelette from Fresh & Local Ingredients
BBQ Salmon Tips, Baby Shrimp, Ham, Assorted Peppers, Tomatoes, Mushrooms, Spinach and Cheese

Hot Items

Poached Eggs Benedict with Hollandaise Sauce
Maple Smoked Bacon & Pure Pork Sausages
Hash Brown Potatoes & Scrambled Eggs with Snipped Chives
Chinese Dim Sum & Spring Rolls with Dipping Sauces
Sweet Soya Chicken
Roasted Leg of Lamb with Rosemary & Red Wine
Fried Cod with Sweet Chili Pineapple Sauce and Cilantro
Maple Roasted Carrots, Yam & Squash
Scalloped Potatoes
Jasmine rice with Mixed Vegetables
Assorted Rolls and Butter

Carved Items

Baked Leg of Ham with Brown Sugar, Mustard & Clove Glaze
Marinated Roast Beef Sirloin with Yorkshire Puddings & Red Wine Jus

Desserts

Sheraton Signature Chocolate Fountain with Seasonal Fruit & Pound Cake, Local & International Cheeses, Assorted Cakes, Croissants & Mini Pastries, Hot Cross Buns, Assorted Muffins & Danishes, Flavoured Jell-O & Sliced Fresh Fruits

Beverages

Freshly Brewed Starbucks[®] Regular or Decaf Coffee, Tevana[®] Teas & Assorted Chilled Juices

Adult \$55

Senior \$50

Children 5-12 years \$27

Children 4 & Under Eat Free

Plus Taxes and Gratuity